

## STARTERS

Leek & potato velouté, poached smoked haddock, herb oil	9
<b>Game terrine 'en Croute'</b>	12
Chicken liver parfait, Muscat grape chutney	10
Honey smoked duck, goats cheese mousse & sourdough	12
Roasted scallop, white chocolate & truffle risotto	16
Jerusalem artichoke mousse, Autumn truffle & pickled mushrooms (V)	10
Roasted French pumpkin, sorrel & sage salad (V)	10
Poached oysters, olive oil hollandaise, bacon crumb & red wine reduction	12

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## MAINS

Pithivier of braised oxtail, roasted onion puree, winter vegetables	25
Red wine poached chicken breast, Morteau sausage & choucroute	28
Roast duck, blackberry & gin, kale & beetroot salad	32
Lemon sole & lobster pappardelle	32
Butter poached halibut, sprouts & chestnuts	32
<b>Pumpkin pomme Anna, truffle, goat's cheese flan (V)</b>	17
Braised salsify, young leek & white onion mousse (V)	17
Monkfish, bourguignon & roast onion mash	29

## MAINS TO SHARE

Game pie, braised red cabbage	42
Rack of lamb & Dauphinoise potato	55
<b>Rack of pork with belly &amp; pig's cheeks, apple sauce &amp; crackling</b>	55
Chateaubriand, 16oz	72
Grilled wing rib of beef, 42oz	78
Whole Sea Bass, stuffed with fennel & buttered linguine with clams	64

## HOMELY CLASSICS

Cottage pie	12.5
Fish pie	13
Cod cheek & chips	12.5
20 Stories bone marrow 8oz burger (cooked to medium well)	12
<b><i>Burger toppings</i></b>	
Beef cheek, mushroom & onion ring	6
Chilli, avocado & fried egg	4

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## STEAKS FROM THE GRILL

### *Yorkshire beef, 21 day dry aged*

Sirloin, 10oz / 14oz	29/34
Ribeye, 10oz / 14oz	30/36
Rump cap, 10oz	24

### *Heritage beef, 32 day dry aged*

Sirloin, 10oz	30
Fillet, 8oz	40
Ribeye, 10oz	31

## SAUCES & TOPPINGS

Peppercorn	4.5
White port & foie gras	4.5
Béarnaise	3
Port & Stilton	4.5
Red wine braised snails	7.5
Cepes Bourguignon	7.5
Blue cheese & bone marrow	6

## SALADS & SIDES

Caesar salad (add chicken – supplement 3/6)	4/10
Brussels sprouts	3.5
Triple cooked chips	3.5
Chicory, pear, blue cheese & walnut salad	4/8
Chantenay carrots	3
Buttery mashed potato	3
Wilted spinach	4.5
Garden peas & mint	3.5
Grilled mushrooms	3.5

Please inform your waiter of any allergy or dietary requirements when making your order.

Prices include VAT at 20%.

12.5% discretionary service charge will be added to your bill.